

# THANKSGIVING DAY DINNER . . . LOCAL COOKS GIVE RECIPES



MRS. JAMES BURCHETT

## Gourmets and Gourmands

The Thanksgiving Dinner, a tradition in every American home, will be the main item of interest during the next few days as Torrance's good cooks prepare for family gatherings. The popular Thanksgiving dinner menu has been chosen and a local cook, a specialist in the culinary arts field, has contributed her favorite recipe for the dishes on the menu.

### THANKSGIVING DINNER MENU

Appetiser  
Turkey  
Dressing                      Giblet Gravy  
Southern Yams                Southern Ragout  
Cranberry Salad              Hot Rolls  
Pumpkin Pie and Coffee

## Social World

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MRS. WILLIAM C. CROOKER

### Cranberry Mold Salad

Mrs. William C. Crooker, 809 Cranbrook, took time out from her busy life, to give her "tried and found true" family recipe for making the colorful "Cranberry Salad," a must for every Thanksgiving table. This tart salad is just the thing for a yummy turkey dinner menu attests Mr. Crooker and their two daughters, Patricia and Beverly.

#### CRANBERRY MOLD SALAD

1 pkg. lemon jello (crushed)  
2 cups boiling water      2 oranges, peeled and diced  
1 can whole cranberries    1 carton sour cream  
1 small can pineapple      1 cup coconut (shredded)  
Dissolve 1 pkg. lemon jello in 2 cups boiling water. Add 1 can whole cranberries, 1 small can crushed pineapple, 2 diced oranges. Pour in large ring mold and let set in the refrigerator until ready to serve.

#### DRESSING FOR SALAD

Mix 1 small carton sour cream and 1 cup shredded sweetened coconut. Use as a topping on the large ring mold turned out on lettuce leaves.

### To Make a Southern Ragout

For that something different in the vegetable line, Mrs. J. J. Walker, 5632 Clearsite, who returned to Torrance recently to make her home after living for many years in Memphis, Tenn. offers a famous old southern recipe.

#### SOUTHERN RAGOUT

1 small can English peas      6 hard boiled eggs  
1 small can pimento (chopped)      1/2 bell pepper  
1 small can mushrooms      1 stick butter  
1 small can asparagus      1/2 cup flour  
1 small can tomato soup      Cheese (grated)  
Saute 1/2 bell pepper in one stick of butter, add 1/2 cups of flour to the melted butter. Drain liquid from vegetables and add to can of tomato sauce with enough sweet milk to make 1 pint of sauce. Add 1 cup of N. Y. grated cheese, salt, pepper, and a dash of worcestershire. Put vegetables and sliced eggs in baking dish. Pour over sauce and bake in moderate oven until it bubbles. Sprinkle cheese on top. Mrs. Walker says this can be made the day before and kept in the refrigerator. Serves 18 to 20.



MRS. J. J. WALKER



MRS. BURTON EASLEY

### A Holiday Appetizer

Mrs. Burton L. Easley, 3306 Eldorado, contributes a clever idea in appetizers for making the family party more festive. She gives her recipe for "Thanksgiving Pumpkins" and says they are delicious served just before dinner with hot apple cider.

#### THANKSGIVING PUMPKIN

From slices of bread, 1/4 inch thick, stamp circles two inches in diameter. Saute lightly on one side and on the other side spread with a cheese of orange color. Mix a little dark brown coloring with 1/3 of the creamed cheese that has been softened to spread and pipe the outside of the canape with it, also marking off sections similar to a pumpkin. Simulate a pumpkin stem from a green pepper. Serve on a paper doille on a small plate and your guests are in the holiday mood.



MRS. RICHARD BRUNDIN

### Delectable Hot Rolls

The holiday cooking aroma with its nutmeg, cinnamon, ginger, sage and spice, would not be so delightfully pungent if it were not intermingled with the smell of yeast in fresh homemade bread and rolls. For this phase of the Thanksgiving feature, Mrs. Richard T. Brundin, 805 Teri Ave. provides the hot roll recipe. Her recipe is an ice box creation, which she points out, is especially nice since it can be made the day before.

#### ICE BOX ROLLS

2/3 cup fat                      1/2 cups sugar  
1 1/4 cups boiling water      1 tsp. salt  
1 cake of yeast                5 cups flour (sifted)  
2 well beaten eggs  
Pour 1 1/4 cups boiling water over 2/3 cup fat. Add 1 yeast cake that has been dissolved in 4 tbsps. lukewarm water. Add 1/2 cup sugar, to well beaten eggs, 1 tsp. salt and 5 cups of sifted flour. Mix well and let rise until it is double in bulk. Push down and set in refrigerator over night. On the day of the dinner, make dough into desired shapes (clover leaf, bow-knots, crescents, etc.). Let rise for three hours and bake in a 400 degree oven.